# EAST Search History

| Ref # | Hits | Search Query | DBs | Default Operator | Plurals | Time Stamp |
|---|---|---|---|---|---|---|
| L1 | 0 | ("9600165").PN. | US-PGPUB; USPAT | OR | OFF | 2007/08/14 08:15 |
| L2 | 0 | (09/600165).CCLS. | US-PGPUB; USPAT | OR | OFF | 2007/08/14 08:15 |
| L3 | 2 | "09600165" | US-PGPUB; USPAT | AND | ON | 2007/08/14 08:15 |
| S1 | 0 | lee adj jeon adj jun | US-PGPUB; USPAT | AND | ON | 2007/08/14 08:11 |
| S2 | 0 | (426/036).CCLS. | US-PGPUB; USPAT | OR | OFF | 2007/08/09 15:23 |
| S3 | 497 | (hard near2 cheese$1)or (semi adj hard near2 cheese$1) | US-PGPUB; USPAT | AND | ON | 2007/08/09 15:27 |
| S4 | 4 | S3 and lactobacillus adj gasseri | US-PGPUB; USPAT | AND | ON | 2007/08/09 16:09 |
| S5 | 1 | ("6596530").PN. | US-PGPUB; USPAT | OR | OFF | 2007/08/13 07:12 |
| S6 | 546 | (424/93.45).CCLS. | US-PGPUB; USPAT | OR | OFF | 2007/08/13 07:12 |
| S7 | 109 | S6 and (Lactobacillus adj gasseri or Helicobacter adj pylori) | US-PGPUB; USPAT | AND | ON | 2007/08/13 07:14 |
| S8 | 10 | S7 and (Lactobacillus adj gasseri and Helicobacter adj pylori) | US-PGPUB; USPAT | AND | ON | 2007/08/13 07:24 |
| S9 | 416 | (435/252.9).CCLS. | US-PGPUB; USPAT | OR | OFF | 2007/08/13 07:25 |
| S10 | 69 | S9 and (lactobacillus adj gasseri or Helicobacter adj pylori) | US-PGPUB; USPAT | AND | ON | 2007/08/13 07:26 |
| S11 | 7 | S10 and (lactobacillus adj gasseri and Helicobacter adj pylori) | US-PGPUB; USPAT | AND | ON | 2007/08/13 07:27 |
| S12 | 691 | (426/61).CCLS. | US-PGPUB; USPAT | OR | OFF | 2007/08/13 07:28 |
| S13 | 22 | S12 and (Lactobacillus adj gasseri or Helicobacter adj pylori) | US-PGPUB; USPAT | AND | ON | 2007/08/13 07:29 |
| S14 | 4 | S13 and (Lactobacillus adj gasseri and Helicobacter adj pylori) | US-PGPUB; USPAT | AND | ON | 2007/08/13 07:38 |
| S15 | 1 | ("5578302").PN. | US-PGPUB; USPAT | OR | OFF | 2007/08/13 07:44 |
| S16 | 0 | stomach adj ulcers and lactobacillus adj gasseri and Helicobacter adj pylori | US-PGPUB; USPAT | AND | ON | 2007/08/13 07:45 |

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| NEWS 4 | MAY 14 | RDISCLOSURE on STN Easy enhanced with new search and display fields |
| NEWS 5 | MAY 21 | BIOSIS reloaded and enhanced with archival data |
| NEWS 6 | MAY 21 | TOXCENTER enhanced with BIOSIS reload |
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| NEWS 8 | MAY 22 | CA/CAplus enhanced with IPC reclassification in Japanese patents |
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| NEWS 13 | JUL 02 | LMEDLINE coverage updated |
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| NEWS 17 | JUL 16 | CAplus enhanced with French and German abstracts |
| NEWS 18 | JUL 18 | CA/CAplus patent coverage enhanced |
| NEWS 19 | JUL 26 | USPATFULL/USPAT2 enhanced with IPC reclassification |
| NEWS 20 | JUL 30 | USGENE now available on STN |
| NEWS 21 | AUG 06 | CAS REGISTRY enhanced with new experimental property tags |
| NEWS 22 | AUG 06 | BEILSTEIN updated with new compounds |
| NEWS 23 | AUG 06 | FSTA enhanced with new thesaurus edition |
| NEWS 24 | AUG 13 | CA/CAplus enhanced with additional kind codes for granted patents |

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CURRENT MACINTOSH VERSION IS V6.0c(ENG) AND V6.0Jc(JP),
AND CURRENT DISCOVER FILE IS DATED 05 JULY 2007.

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=> set plurals on
SET COMMAND COMPLETED

=> set abb on
SET COMMAND COMPLETED

=> e cheese making
E1            1     CHEESCLOTH/BI
E2        25372     CHEESE/BI
E3            0 --> CHEESE MAKING/BI
E4            1     CHEESEBREAD/BI
E5            1     CHEESEBROTH/BI
E6            1     CHEESEBROUGH/BI
E7            6     CHEESEBURGER/BI
E8            4     CHEESEBURGERS/BI
E9           36     CHEESECAKE/BI
E10           5     CHEESECAKES/BI
E11         299     CHEESECLOTH/BI
E12           3     CHEESECLOTHS/BI

=> e
E13           1     CHEESECONE/BI
E14           1     CHEESECURD/BI
E15           1     CHEESED/BI
E16           1     CHEESEFORMING/BI
E17           1     CHEESEHEADS/BI
E18          49     CHEESELIKE/BI
E19           1     CHEESELMBO/BI
E20          21     CHEESEMAKER/BI
E21           9     CHEESEMAKERS/BI
E22         660     CHEESEMAKING/BI
E23           4     CHEESEMAKINGS/BI
```

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E24          26     CHEESEMAN/BI

=> S e22
            660 CHEESEMAKING/BI
              4 CHEESEMAKINGS/BI
L1          663 CHEESEMAKING/BI
                  ((CHEESEMAKING OR CHEESEMAKINGS)/BI)

=> S L1 and method? or process?
        4535626 METHOD?
        4155571 PROCESS?
L2      4155632 L1 AND METHOD? OR PROCESS?

=> S L1 and method?
        4535626 METHOD?
L3           97 L1 AND METHOD?

=> S L3 (L) (yeast extract)
PROXIMITY OPERATOR LEVEL NOT CONSISTENT WITH
FIELD CODE - 'AND' OPERATOR ASSUMED 'L3 (L) '
         207271 YEAST
          34487 YEASTS
         215816 YEAST
                  (YEAST OR YEASTS)
          44233 EXTRACT
          48452 EXTRACTS
          88392 EXTRACT
                  (EXTRACT OR EXTRACTS)
         328085 EXT
         234897 EXTS
         501502 EXT
                  (EXT OR EXTS)
         531410 EXTRACT
                  (EXTRACT OR EXT)
          18214 YEAST EXTRACT
                  (YEAST(W)EXTRACT)
L4            2 L3 (L) (YEAST EXTRACT)

=> D L4 IBIB ABS 1-2

L4   ANSWER 1 OF 2  CAPLUS  COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER:         2000:497464  CAPLUS
DOCUMENT NUMBER:          133:237043
TITLE:                    Indirect conductimetry in the study of
                          propionibacteria inhibition
AUTHOR(S):                Todesco, Rosanna; Carcano, Michela; Lodi, Roberta;
                          Crepaldi, Paola
CORPORATE SOURCE:         CNR, Centro Studi Latte-Milano, Milan, 20133, Italy
SOURCE:                   Lait (2000), 80(3), 337-346
                          CODEN: LAITAG; ISSN: 0023-7302
PUBLISHER:                EDP Sciences
DOCUMENT TYPE:            Journal
LANGUAGE:                 English
AB   Temperature (T), pH and NaCl concentration are the parameters that control the
rate of
     propionic acid bacteria (PAB) growth.  The indirect conductimetric
     technique was employed and a medium containing yeast ext.,
     Na acetate, L (+)-cysteine chloride and Na lactate was formulated to
     amplify the elec. signal.  Sixteen PAB strains isolated from milk for
     Grana cheesemaking were tested in different combinations of 4
     parameters (temperature, pH, NaCl and species); data were expressed as
     percentage of growth delay compared to standard conditions (pH 6.1, 30
     °C, no NaCl added).  Decreasing temperature caused the most significant
     growth delay (131% at 22 °C and 438% at 15 °C), while PAB
```

growth with decreasing pH and increasing NaCl concentration was less affected in the most restrictive conditions (236% at pH 5.2 and 222% at 2.5% NaCl resp.). A slight stimulating effect was observed at 30 °C and low NaCl content (from 193% at 0% down to 187% at 0.5%). The double combinations T + pH and T + NaCl further increased delay values up to 489% (T + pH) and to 482% (T + NaCl) in the most restrictive conditions, and temperature was always the most important factor; the stimulating effect due to NaCl was amplified at 30 °C for all concns. and at 22 °C at 0.5%. A significant difference was found in the behavior of the 4 tested species: P. thoeni was the most inhibited, while P. freudenreichii and P. acidipropionici underwent the lowest growth reduction Strictly controlled temperature (under 22 °C), curd acidification (under pH 5.4) and brine salt concentration are the cheesemaking steps identified as the critical points for containing PAB growth; the reliability of the proposed method suggests further individualization of the most suitable factor levels to contain the late blowing defect.

REFERENCE COUNT: 22 THERE ARE 22 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 2 OF 2 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1954:40297 CAPLUS
DOCUMENT NUMBER: 48:40297
ORIGINAL REFERENCE NO.: 48:7218c-d
TITLE: Determination of antibiotics in milk for cheesemaking
AUTHOR(S): Treccani, Vittorio
CORPORATE SOURCE: Univ. Milano
SOURCE: Ann. microbiol. (1953), 5, 93-7
DOCUMENT TYPE: Journal
LANGUAGE: Unavailable
AB The method of Sanchez and Lamensas (C.A. 43, 7076a) was improved by adding 0.1% "yeast ext. Difco" to hasten the milk coagulation by Lactobacillus bulgaricus. Detns. last 2-3 hrs., including the time of preparing tests.

```
=> e lactic acid bacteri?
E1            1     LACTIBIONATE/BI
E2       105712     LACTIC/BI
E3            0 --> LACTIC ACID BACTERI?/BI
E4            1     LACTIC1/BI
E5            6     LACTICA/BI
E6           21     LACTICACID/BI
E7            1     LACTICACIDAEMIA/BI
E8            1     LACTICACIDE/BI
E9           27     LACTICACIDEMIA/BI
E10          11     LACTICACIDOSIS/BI
E11           1     LACTICACIDURIA/BI
E12           1     LACTICALDEHYDE/BI

=> e
E13           1     LACTICALLY/BI
E14           9     LACTICAUDA/BI
E15           1     LACTICBACTERIA/BI
E16           2     LACTICBUTYRIC/BI
E17           1     LACTICCO/BI
E18           1     LACTICD/BI
E19           8     LACTICDEHYDROGENASE/BI
E20           1     LACTICDIETHYLACETAL/BI
E21          19     LACTICE/BI
E22          20     LACTICEMIA/BI
E23           2     LACTICEMIC/BI
E24           6     LACTICES/BI
```

```
=> e
E25         102      LACTICI/BI
E26           3      LACTICIDEMIA/BI
E27           1      LACTICIDOGEN/BI
E28           1      LACTICIDURIA/BI
E29           5      LACTICIFER/BI
E30           6      LACTICIFEROUS/BI
E31           5      LACTICIFERS/BI
E32           8      LACTICIFEX/BI
E33           1      LACTICIFIX/BI
E34           1      LACTICIL/BI
E35         187      LACTICIN/BI
E36           1      LACTICIN481/BI

=> e lactic acid bacteria
E1            1      LACTIBIONATE/BI
E2       105712      LACTIC/BI
E3            0 --> LACTIC ACID BACTERIA/BI
E4            1      LACTIC1/BI
E5            6      LACTICA/BI
E6           21      LACTICACID/BI
E7            1      LACTICACIDAEMIA/BI
E8            1      LACTICACIDE/BI
E9           27      LACTICACIDEMIA/BI
E10          11      LACTICACIDOSIS/BI
E11           1      LACTICACIDURIA/BI
E12           1      LACTICALDEHYDE/BI

=> e lactobacilli
E1            1      LACTOBACILLEMIAS/BI
E2            1      LACTOBACILLEN/BI
E3         3735 --> LACTOBACILLI/BI
E4            1      LACTOBACILLIACEAE/BI
E5            1      LACTOBACILLIAND/BI
E6          118      LACTOBACILLIC/BI
E7            1      LACTOBACILLII/BI
E8           13      LACTOBACILLIN/BI
E9            3      LACTOBACILLINE/BI
E10          24      LACTOBACILLIS/BI
E11           7      LACTOBACILLIUS/BI
E12           9      LACTOBACILLLUS/BI

=> S e3
          3735 LACTOBACILLI/BI
            24 LACTOBACILLIS/BI
L5        3758 LACTOBACILLI/BI
                 ((LACTOBACILLI OR LACTOBACILLIS)/BI)

=> S L5 and (L)(growth or survival rate)
MISSING TERM 'AND (L'
The search profile that was entered contains a logical
operator followed immediately by another operator.

=> S L5 (growth or survival rate)
MISSING OPERATOR 'L5 (GROWTH'
The search profile that was entered contains terms or
nested terms that are not separated by a logical operator.

=> S L5 (L) (growth or survival rate)
       1367615 GROWTH
          4541 GROWTHS
       1369920 GROWTH
                 (GROWTH OR GROWTHS)
```

```
        166357 SURVIVAL
          1179 SURVIVALS
        166824 SURVIVAL
                 (SURVIVAL OR SURVIVALS)
       1858702 RATE
        619732 RATES
       2218370 RATE
                 (RATE OR RATES)
         18015 SURVIVAL RATE
                 (SURVIVAL(W)RATE)
L6         834 L5 (L) (GROWTH OR SURVIVAL RATE)

=> S L6 (L) (yeast extract)
        207271 YEAST
         34487 YEASTS
        215816 YEAST
                 (YEAST OR YEASTS)
         44233 EXTRACT
         48452 EXTRACTS
         88392 EXTRACT
                 (EXTRACT OR EXTRACTS)
        328085 EXT
        234897 EXTS
        501502 EXT
                 (EXT OR EXTS)
        531410 EXTRACT
                 (EXTRACT OR EXT)
         18214 YEAST EXTRACT
                 (YEAST(W)EXTRACT)
L7          19 L6 (L) (YEAST EXTRACT)

=> D L7 IBIB ABS 1-5

L7   ANSWER 1 OF 19  CAPLUS  COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER:        2006:502097  CAPLUS
DOCUMENT NUMBER:         145:26921
TITLE:                   A novel culture medium for lactobacilli based on
                         cheese whey
AUTHOR(S):               Masuda, Tetsuya; Nagai, Aya; Suzuta, Yasuyuki; Itoh,
                         Takatoshi
CORPORATE SOURCE:        Coll. Bioresour. Sci., Nihon University, Fujisawa,
                         252-8510, Japan
SOURCE:                  Miruku Saiensu (2006), 55(1), 23-29
                         CODEN: MISAFD; ISSN: 1343-0289
PUBLISHER:               Nippon Rakuno Kagakkai
DOCUMENT TYPE:           Journal
LANGUAGE:                Japanese
AB   Numerous fermented milk products containing probiotic lactobacilli
     have recently been commercialized in Japan.  Certain probiotic
     lactobacilli grow slowly in milk.  Therefore, some products are
     produced by co-culture with ordinary yogurt starter bacteria after the
     addition of sufficient amts. of sep. propagated viable probiotic cells.  Only
     a limited culture media for the test purpose of lactobacilli are
     com. available (for example MRS broth), but the media for large-scale
     propagation of viable cells which are able to be used as food additive are
     not available.  The manufacture of a low-priced and preferred novel medium for
     lactobacilli was, therefore, attempted using cheese whey powder as
     a starting material.  Heat labile proteins in cheese whey were removed by
     preheating, then the whey solution was complemented with casein-protease
     hydrolyzate, glucose, yeast ext. of food additive
     grade, Tween 80 and minerals.  The growth test was mainly
     performed using human originated Lactobacillus acidophilus strains.  The
     growth of several lactobacilli in the finally attained
     medium (WIM broth) composed of 7% deproteinized cheese whey, 1% glucose,
```

0.3% yeast ext., 0.1% Tween 80 and minerals, was comparable to MRS broth. The modified WIM broth which Tween 80 was replaced with decaglycerol-monooleate and composed of only food additive grade minerals was also a prominent medium for large-scale propagation of viable cells for the purpose of adding into several food products.

L7 ANSWER 2 OF 19 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:1236895 CAPLUS
DOCUMENT NUMBER: 145:162779
TITLE: Growth of Lactobacillus plantarum in media containing hydrolysates of fish viscera
AUTHOR(S): Horn, S. J.; Aspmo, S. I.; Eijsink, V. G. H.
CORPORATE SOURCE: Department of Chemistry, Biotechnology and Food Science, Norwegian University of Life Sciences, Aas, Norway
SOURCE: Journal of Applied Microbiology (2005), 99(5), 1082-1089
CODEN: JAMIFK; ISSN: 1364-5072
PUBLISHER: Blackwell Publishing Ltd.
DOCUMENT TYPE: Journal
LANGUAGE: English
AB To compare growth of Lactobacillus plantarum on media containing hydrolyzates (peptones) from cod viscera with growth on com. media. Growth of Lact. plantarum on various fish peptones and com. peptones/exts. was evaluated using both a Bioscreen apparatus (microtiter plates, no pH control) and fermentors (with pH control). Generally, the performance of the fish peptones was good and only beaten by the performance of yeast ext. Replacement of the 22 g l-1 complex nitrogen source in standard MRS medium with only 5 g l-1 fish peptone reduced the biomass yield with only 10%, whereas replacement with a mixture of 2.5 g l-1 fish peptone and 2.5 g l-1 yeast ext. increased the biomass yield by 10%. Peptones derived from cod viscera support excellent growth of Lact. plantarum. We show that peptones derived from cod viscera are promising constituents of growth media for fastidious food bacteria such as lactobacilli. Media containing these peptones show excellent performance while problems associated with the use of meat-derived peptones (BSE, kosher status) or plant-derived peptones (genetically modified organisms) are avoided.
REFERENCE COUNT: 25 THERE ARE 25 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 3 OF 19 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2005:185646 CAPLUS
TITLE: Evaluation of modified M17 broth for growth of probiotic lactic acid bacteria and bifidobacteria
AUTHOR(S): Ibrahim, Salam A.; Salameh, M. M.; Seo, C. W.; Ahmed, S. A.; Worku, M.
CORPORATE SOURCE: Food Science and Nutrition, North Carolina A&T State University, Greensboro, NC, 27411-1064, USA
SOURCE: Abstracts of Papers, 229th ACS National Meeting, San Diego, CA, United States, March 13-17, 2005 (2005), AGFD-149. American Chemical Society: Washington, D. C.
CODEN: 69GQMP
DOCUMENT TYPE: Conference; Meeting Abstract
LANGUAGE: English
AB International dairy federation (IDF) recommends M17 broth for starter lactococci and streptococci and MRS broth (DeMan Rogosa Sharpe) for starter Lactobacilli growth. M17 broth medium with specific modifications could be utilized for growth of selected Lactobacillus reuteri and Bifidobacterium sp. as a convenient medium that can be used easily by the industry in a routine fashion. The objective of this study was to evaluate the ability of modified M17 to promote the

growth of L. reuteri and bifidobacteria. Six strains of L. reuteri (DSM20016, MM2-3, SD2112, CF2-7F, and MF14-C) and four strains of Bifidobacterium sp. [B. infantis (ATCC 15697, ATCC 15702, ATCC 25962), and B. longum 79] were used in this study. The modified M17 broth was prepared by adding M17 37.25 g/l; beef extract 5.0 g/l, yeast ext. 2.5g/l, and peptone from casein 5.0 g/l. Glucose solution (20.0g/100mL) was autoclaved sep. and added to the autoclaved modified M17 broth. Overnight cultures were centrifuged and washed twice with peptone water. Strains were inoculated into fresh M17 and modified M17 broths, then mixed well and incubated at 37°C for 24 h. Bacterial growth was monitored using spectrophotometer (610nm) at 0.0, 12, and 24 h. At the end of incubation period, all tested strains were plated on MRS agar to obtain microbial population. Results showed that higher microbial growth was observed in all tested strains using modified M17. The optical d. in the modified M 17 reached 1.30 and greater, while it only reached 0.70 in the original M17. The bacterial population increased by at least 1.0 log cfu/mL. Modified M17 could be a good growth medium in quality control labs. for general purpose of bacterial growth of lactic acid bacteria and probiotics.

L7 ANSWER 4 OF 19 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:952242 CAPLUS
DOCUMENT NUMBER: 142:175412
TITLE: A repeated batch process for cultivation of Bifidobacterium longum
AUTHOR(S): Her, S.-L.; Duan, K.-J.; Sheu, D.-C.; Lin, C.-T.
CORPORATE SOURCE: Department of Bioengineering, Tatung University, Taipei, Taiwan
SOURCE: Journal of Industrial Microbiology & Biotechnology (2004), 31(9), 427-432
CODEN: JIMBFL; ISSN: 1367-5435
PUBLISHER: Springer GmbH
DOCUMENT TYPE: Journal
LANGUAGE: English
AB A repeated batch process was performed to culture Bifidobacterium longum CCRC 14634. An online device, oxidation-reduction potential (ORP), was used to monitor cell growth and uptake of nutrients in the culture. The ORP of the culture medium decreased substantially during fermentation until nutrients were depleted. Six cycles of batch fermentation using ORP as a control parameter were successfully carried out. As soon as ORP remained constant or increased, three-quarters of the broth was removed, and the same volume of fresh medium was fed to the fermenter for a new cycle of cultivation. Average cell concns. of 1.9+109 and 3.4+109 cfu mL-1 for repeated batch fermentation in MRS (Lactobacilli MRS broth) and WY (containing whey hydrolyzates, yeast ext., L-cysteine) medium, resp., were achieved. Cell mass productivities for batch, fed-batch and repeated batch fermentation using MRS medium were 0.51, 0.41, and 0.64 g L-1 h-1, resp., and those for batch and repeated batch using WY medium were 0.76, 0.99 g L-1 h-1, resp. The results indicate a possible industrial process to culture Bifidobacteria sp.
REFERENCE COUNT: 16 THERE ARE 16 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 5 OF 19 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2004:698700 CAPLUS
DOCUMENT NUMBER: 142:332583
TITLE: Cell growth and bacteriocin production of probiotic Lactobacillus strains in different media
AUTHOR(S): Avonts, Lazlo; Van Uytven, Erika; De Vuyst, Luc
CORPORATE SOURCE: Research Group of Industrial Microbiology, Fermentation Technology and Downstream Processing (IMDO), Department of Applied Biological Sciences, Vrije Universiteit Brussel (VUB), Brussels, B-1050, Belg.

SOURCE: International Dairy Journal (2004), 14(11), 947-955
CODEN: IDAJE6; ISSN: 0958-6946
PUBLISHER: Elsevier B.V
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Growth, metabolism, and bacteriocin production by 7 Lactobacillus strains including 5 com. probiotic strains were studied during fermentation in MRS medium and milk medium at constant pH 6.5. These strains were Lactobacillus acidophilus ACC, L. acidophilus IBB 801, L. casei Imunitas, L. casei YIT 9029, L. gasseri K7, L. johnsonii La1, and L. rhamnosus GG. Although the L. casei complex strains grew to higher cell levels than the L. acidophilus complex strains in MRS medium, monitored bacteriocin titers were higher for the L. acidophilus complex strains. L. johnsonii La1 and L. gasseri K7 grew in milk medium only when yeast ext. was added. Addition of yeast ext. (0.3-1.0% w/v) to milk medium enhanced both growth and bacteriocin production for all strains. Bacteriocin production was clearly observed in yeast ext. supplemented milk medium for L. acidophilus IBB 801, L. johnsonii La1, and L. gasseri K7. L. acidophilus IBB 801, the only strain of dairy origin, displayed the best growth (10.5 log CFU mL-1) and bacteriocin production (3200 AU mL-1). These findings demonstrated that probiotic lactobacilli from an intestinal origin are difficult to cultivate in milk.
REFERENCE COUNT: 31 THERE ARE 31 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> S L7 and py<2001
20934369 PY<2001
L8 10 L7 AND PY<2001

=> D L8 IBIB ABS 1-3

L8 ANSWER 1 OF 10 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2000:92803 CAPLUS
DOCUMENT NUMBER: 132:278217
TITLE: Influence of growth conditions on the production of a bacteriocin by Lactobacillus acidophilus L4
AUTHOR(S): Kapila, Suman; Sinha, P. R.; Sinha, R. N.; Kapila, Rajeev
CORPORATE SOURCE: Animal Biochemistry Division, National Dairy Research Institute, Karnal, India
SOURCE: Microbiologie, Aliments, Nutrition (1999), 17(2), 93-99
CODEN: MANUEP; ISSN: 0759-0644
PUBLISHER: Societe I.E.E.N.A.
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Production of bacteriocin by lactobacilli is generally viewed with great interest because of the probiotic influence of the organism. Under present investigation Lactobacillus acidophilus L4, an isolate from gastrointestinal tract of rat, has been examined for its inhibitory effect (bacteriocinogenic activity) against related strains and influence of growth conditions on the production of bacteriocin was studied. The maximum quantity of bacteriocin was produced when the culture was grown at 37°C, for 16-18 h, in MRS broth (initial pH, 6.5-7.0) containing Tween 80 (0.2%), sucrose (1%) and yeast ext. (0.5%). A low final pH and large cell mass were related to high level of bacteriocin production
REFERENCE COUNT: 13 THERE ARE 13 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L8 ANSWER 2 OF 10 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1999:273411 CAPLUS

TITLE: Evaluation of yeast extracts as growth media supplements for lactococci and lactobacilli by using automated spectrophotometry
AUTHOR(S): Champagne, Claude P.; Gaudreau, Helene; Conway, John; Chartier, Nathalie; Fonchy, Evelyne
CORPORATE SOURCE: Food Research and Development Center, Agriculture and Agri-Food Canada, St. Hyacinthe, QC, J2S 8E3, Can.
SOURCE: Journal of General and Applied Microbiology ( 1999), 45(1), 17-21
CODEN: JGAMA9; ISSN: 0022-1260
PUBLISHER: Microbiology Research Foundation
DOCUMENT TYPE: Journal
LANGUAGE: English

AB An automated spectrophotometric (AS) method was used to evaluate the growth-promoting ability of yeast exts. (YE) on cultures of Lactobacillus acidophilus and Lactococcus lactis subsp. cremoris. The AS data were compared to that obtained from classical shake flask fermns. and from 250 mL bioreactors equipped with pH control. In assays involving the evaluation of 26 different com. YE, maximum growth rate (μmax) values determined with the AS unit ranged from 0.25 to 0.45 h-1 for Lb. acidophilus and from 0.10 to 0.40 h-1 for Lc. cremoris. Good correlations were obtained between AS data and manual sampling from the shake flasks or the bioreactors for μmax, as well as maximum optical d. (ODmax). The AS method is thus useful as a screening tool for the selection of YE lots in media formulation. Species reacted differently to the 26 YE, but less variation was observed between strains of the same species. This suggests that a producer of various lactococci or lactobacilli can expect a relatively constant response to a given YE lot between strains of the same species. However, it should not be assumed that the YE having the best growth-promoting properties for Lb. acidophilus will also be the best media supplements for the growth of Lc. cremoris.

REFERENCE COUNT: 8 THERE ARE 8 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L8 ANSWER 3 OF 10 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1997:398699 CAPLUS
DOCUMENT NUMBER: 127:94388
TITLE: Development of a bovine plasma medium for propagation of lactobacilli
AUTHOR(S): De M., Y. Barboza; Marquez, E.; Gomez, O.; Rangel, L.
CORPORATE SOURCE: Unidad de Investigacion en Ciencia y Technologia de los Alimentos, Universidad del Zulia, Maracaibo, Venez.
SOURCE: Journal of Food Science and Technology (1997 ), 34(3), 261-263
CODEN: JFSTAB; ISSN: 0022-1155
PUBLISHER: Association of Food Scientists and Technologists (India)
DOCUMENT TYPE: Journal
LANGUAGE: English

AB Bovine plasma medium (BPM), based on bovine blood plasma that can be heat-sterilized, is described. Bovine plasma solution (BPS) was prepared by mixing 300 mL of bovine plasma with 300 mL of distilled water. The solution was adjusted to pH 11 and was sterilized in an autoclave at 121°C for 15 min. The sterile BPS was then mixed with a sterile solution of glucose, minerals and yeast ext. The final pH after mixing was about 6.4. The individual effects of minerals and yeast ext. were also tested. The microorganisms used to test the medium were L. plantarum, L. casei, L. bulgaricus and L. acidophilus. The efficiency of the new medium was compared with com. MRS and no differences in the growth of the different Lactobacilli were observed

It was concluded that a new, low cost, practical medium could be developed for the propagation of Lactobacilli.
REFERENCE COUNT: 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

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L8 ANSWER 4 OF 10 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1996:229214 CAPLUS
DOCUMENT NUMBER: 124:315411
TITLE: Effect of supplementation of some nutrients in whey on the production of lactic acid
AUTHOR(S): Gupta, Rekha; Gandhi, D.N.
CORPORATE SOURCE: Dairy Microbiology Division, National Dairy Research Institute, Karnal, 132 001, India
SOURCE: Indian Journal of Dairy Science (1995), 48(11), 636-41
CODEN: IJDSAI; ISSN: 0019-5146
PUBLISHER: Indian Dairy Association
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Among 3 species of lactobacilli (Lactobacillus acidophilus, L. delbrueckii bulgaricus and L. kefir) used to select and to optimize the conditions for the production of lactic acid from whey, an isolate of L. kefir showed maximum acid production when incubated at 43° for 72 h. Supplementation of whey with yeast exts., lactose and molasses alone showed stimulatory effects on the growth of lactic acid bacteria when these were added at low concns.: 0.5, 1.0 and 1.0%, resp. Higher concns. of supplements did not show increased acid production in whey. Combination of yeast ext. and lactose exhibited maximum acid production as compared to addition of a single nutrient under the same fermentation conditions.

L8 ANSWER 5 OF 10 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1996:203832 CAPLUS
DOCUMENT NUMBER: 125:8602
TITLE: Batch and continuous production of lactic acid from salt whey using free and immobilized cultures of lactobacilli
AUTHOR(S): Zayed, G.; Winter, J.
CORPORATE SOURCE: Institut Ingenieurbiologie Biotechnologie, Universitaet Karlsruhe, Karlsruhe, D-76131, Germany
SOURCE: Applied Microbiology and Biotechnology (1995), 44(3-4), 362-6
CODEN: AMBIDG; ISSN: 0175-7598
PUBLISHER: Springer
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Salt whey permeate was used as a substrate for lactic acid production by different strains of homofermentative lactobacilli. An isolate from Egyptian Cheddar cheese proved to be the most effective lactic acid producer. The salt whey permeate was optimized by addition of yeast ext. and minerals to enable exponential growth of organisms. The lactic acid productivity of free and immobilized cells was compared and fermentation conditions were improved. Continuous lactic acid fermentation from salt whey permeate with cells immobilized in agarose beads was successfully carried out in a chemostat with a steady lactic acid concentration of 33.4 mg/mL.

L8 ANSWER 6 OF 10 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1974:487805 CAPLUS

DOCUMENT NUMBER: 81:87805
TITLE: Isolation of a growth factor for homofermentative lactobacilli
AUTHOR(S): Oliver, Gullermo; Pesce de Ruiz Holgado, Aida A.; Benito de Cardenas, Ida L.; Ledesma, Orlando
CORPORATE SOURCE: Fac. Bioquim. Quim., Univ. Nac. Tucuman, Tucuman, Argent.
SOURCE: Revista Latinoamericana de Microbiologia (1973), 15(3), 117-22
CODEN: RLMIAA; ISSN: 0034-9771
DOCUMENT TYPE: Journal
LANGUAGE: Spanish
AB A factor separated by cationic exchange and Sephadex G-25 columns from dialyzed LAPTg medium (yeast ext. 1, peptone 1.5, tryptone 1, Tween 80 0.1, and glucose 1%) and added to a basal semisynthetic medium (Ford's medium) supported the growth of a group of homofermentative lactobacilli which previously did not grow on this medium. The chemical nature of this factor is still unknown; however, it has a low mol. weight, is heat stable, and is inactivated by acid and alkaline hydrolysis.

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=> e cheese?
E1            1     CHEESCLOTH/BI
E2        25372     CHEESE/BI
E3            0 --> CHEESE?/BI
E4            1     CHEESEBREAD/BI
E5            1     CHEESEBROTH/BI
E6            1     CHEESEBROUGH/BI
E7            6     CHEESEBURGER/BI
E8            4     CHEESEBURGERS/BI
E9           36     CHEESECAKE/BI
E10           5     CHEESECAKES/BI
E11         299     CHEESECLOTH/BI
E12           3     CHEESECLOTHS/BI

=> s e2
          25372 CHEESE/BI
           5621 CHEESES/BI
L9        25754 CHEESE/BI
                  ((CHEESE OR CHEESES)/BI)
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